

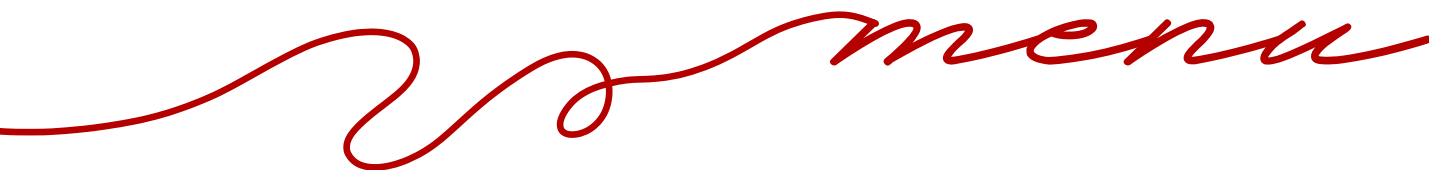


NOVA
WOLA



VALENTINE'S DINNER

14 February | 17:00-19:30 or 20:00-22:30 | 285 pln per person*

A decorative red cursive line graphic that starts with a long horizontal stroke on the left, loops into a small circle, and then continues as a series of connected loops and curves that end with the word "menu" written in a cursive script.

menu

AMUSE BOUCHE

Label Rouge salmon tartare
with pickled vegetables and caviar

SOUP

Boletus cappuccino with black winter truffle

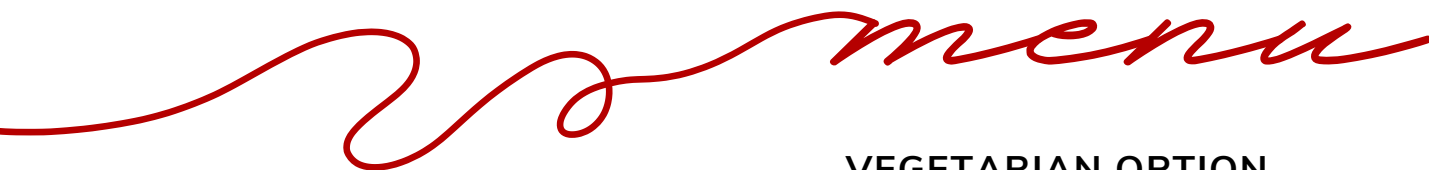
MAIN COURSE

Roasted venison saddle with celery gratin, oyster
mushroom demi glace sauce with blackberry,
roasted pumpkin puree

DESSERT

Roasted white chocolate with black currant

The price 285 pln per person
excludes 14,5% service charge



VEGETARIAN OPTION

AMUSE BOUCHE

Sun-dried tomato and millet groats tartare

SOUP

Boletus cappuccino with black winter truffle

MAIN COURSE

Vegetarian Wellington with roasted beetroot
and tarragon sauce

DESSERT

Roasted white chocolate with black currant

The price 285 pln per person
excludes 14,5% service charge

SPECIAL OFFER FOR

accommodation

By booking Valentine's dinner at Nova Wola restaurant you unlock a special accommodation offer at Crowne Plaza Warsaw - The HUB

10% discount on room reservations from the standard daily rate (upon availability)

Book with our Reservation Department directly:

Reservationcp.warsawhub@ihg.com

+ 48 22 377 37 00



RESERVATION

+22 377 38 01 | novawola@ihg.com

*The offer excludes drinks. Prepayment is required